

10•10ES SERIES COMBITHERM® COMBIOven



- EcoSmart design uses less electricity and water than competitive models. Reduced energy setting further minimizes electricity use.
- Exclusive Gold-n-Brown™ features gives the operator the ability to achieve the ideal cooking environment for the ideal finish.



MODEL 10•10ES WITH COMBITOUCH CONTROL
CAPACITY OF TEN (10) FULL-SIZE OR GN 1/1 PANS,
TEN (10) HALF-SIZE SHEET PANS

- Expandable system to meet your specific requirements.
- Cook with the included product temperature probe (not included as standard on S-control models) or by time.
- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- CombiClean® feature uses jets of water for fully automated cleaning. Use either commercial-strength CombiClean Tablets or Combitherm Cleaning Liquid Spray.
- **CombiTouch®**
 - Intuitive CombiTouch control is fully operable from the touch screen.
 - Store up to 250 recipes, each with up to 9 steps. CombiTouch comes standard with more than 100 preprogrammed recipes and photos.
 - Six precise and consistent Gold-n-Brown™ browning levels.
 - Multi-shelf Timers track cooking time of seven different food items in the same oven.
 - Advanced reversing fan design provides excellent baking results and prevents excessive water and power consumption.



Provide Alto-Shaam Combitherm® counter-top Model 10•10ES electric CombiOven designed with EcoSmart® technology for reduced energy and water usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features to include patented automatic steam venting; Gold-n-Brown™ browning function and a self-adjusting, flush-mounted rotary door handle. Oven is to be constructed of 18 gauge stainless steel, include an attached spray hose with backflow preventer, cool-down function, automatic cleaning function, and four (4) adjustable legs. Each oven is to accommodate up to 10 half-size sheet pans or 10 full-size hotel pans, include standard right-hand door hinging, ten (10) non-tilt support rails (21-1/16" (535mm) horizontal width between rails, and 2-5/8" (65mm) vertical spacing between rails), and five (5) stainless steel shelves.

- | | | |
|--------------------------|-----------------------------|--|
| <input type="checkbox"/> | CombiTouch® Control: | includes six different browning levels; two-speed reversing fan with coordinated venting system, USB port for data access, quick-connect single-point internal product temperature probe in the oven interior. |
| <input type="checkbox"/> | Deluxe Control: | includes a quick-connect single-point internal product temperature probe in the oven interior and programming capability with Rapid-Touch™ operational quick-keys. |
| <input type="checkbox"/> | Standard Control: | includes a quick-connect single-point internal product temperature probe in the oven interior. |
| <input type="checkbox"/> | S-Control: | with quick-connect single-point internal product temperature probe in the oven interior as an option. |

FACTORY INSTALLED

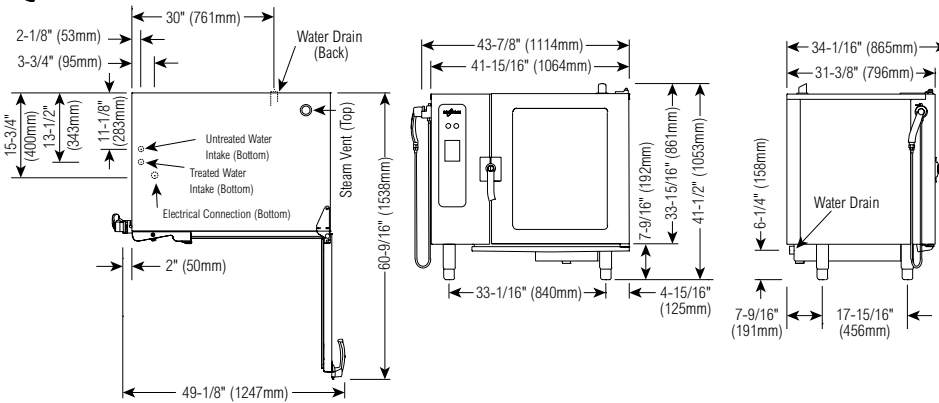
- | | | | |
|--|---|--|--|
| <ul style="list-style-type: none"> • Electrical Choices <ul style="list-style-type: none"> ➔Specify voltage: <ul style="list-style-type: none"> <input type="checkbox"/> 208-240 1ph <input type="checkbox"/> 208-240 3ph <input type="checkbox"/> 380-415 3ph <input type="checkbox"/> 440-480 3ph <input type="checkbox"/> CombiHood® VHes-10, (not available on left hand door hinging, or stacked combinations) | <ul style="list-style-type: none"> • Door Swing <ul style="list-style-type: none"> ➔Specify choice <ul style="list-style-type: none"> <input type="checkbox"/> Right-hand Door Hinging, standard <input type="checkbox"/> Left-hand Door, optional increases oven width by 1" (25mm) <input type="checkbox"/> Recessed Door, optional increases oven width by 4" (102mm) | <ul style="list-style-type: none"> • Probe <ul style="list-style-type: none"> ➔Specify choice <ul style="list-style-type: none"> <input type="checkbox"/> Multi-point, hard-wired temperature probe [5005678] - not available on ovens with S-Control • Single-point, removable temperature probe - included on Touch, Deluxe and Standard controls <ul style="list-style-type: none"> <input type="checkbox"/> S-Control oven [5005679] | <ul style="list-style-type: none"> • Security Devices for correctional facility use. <ul style="list-style-type: none"> <input type="checkbox"/> Base package: excludes temperature probe ➔Specify additional choices <ul style="list-style-type: none"> <input type="checkbox"/> Anti Entrapment Device [5011081] <input type="checkbox"/> Control Panel Security Cover [5012224] <input type="checkbox"/> Hasp Door Lock (padlock not included) [5011680] <input type="checkbox"/> Tamper-Proof Screw Package for oven [5013924] <input type="checkbox"/> Seismic Feet Package [5011135] |
|--|---|--|--|



10•10ES SERIES

COMBITHERM®

COMBIOVEN



STACKING COMBINATION DIMENSIONS: H x W x D					DIMENSIONS: H x W x D																		
<input type="checkbox"/> 6.10es over 10.10es 73-1/8" x 43-7/8" x 36-5/8" (1857 x 1115 x 930mm)					EXTERIOR: 41-1/2" x 43-7/8" x 34-1/16" (1053mm x 1114mm x 865mm)																		
<input type="checkbox"/> Mobile option with 5" (127mm) casters will add 2" (51mm) to the overall height.					EXTERIOR WITH RECESSED DOOR: 41-1/2" x 47-7/8" x 34-1/16" (1053mm x 1216mm x 865mm)																		
<input type="checkbox"/> 10.10es over ASC-4E 80" x 43-7/8" x 44-1/2" (2032 x 1115 x 1130mm)					INTERIOR: 27" x 23-1/2" x 21-1/16" (685mm x 597mm x 535mm)																		
WATER REQUIREMENTS					WATER QUALITY MINIMUM STANDARDS																		
TWO (2) COLD WATER INLETS - DRINKING QUALITY ONE (1) TREATED WATER INLET: 3/4" NPT* * Can manifold off of ONE (1) UNTREATED WATER INLET: 3/4" NPT* one 3/4" line. LINE PRESSURE: 30 to 90 psi 2.8 to 6.2 bar WATER DRAIN: 1-1/2" CONNECTION WITH A 2" MINIMUM AIR GAP INSTALLED AS CLOSE TO THE OVEN AS POSSIBLE					USING A WATER SUPPLY NOT MEETING ALTO-SHAAM'S MINIMUM WATER QUALITY STANDARDS WILL VOID THIS WARRANTY. It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures. Installation of the CombiGuard™ Water Filtration System is recommended, but this system may not address all water quality issues present. <table><tr><th>Contaminant</th><th>Inlet Water Requirements (untreated water)</th></tr><tr><td>Free Chlorine</td><td>Less than 0.1 ppm (mg/L)</td></tr><tr><td>Hardness</td><td>Less than 3 gpg (52 ppm)</td></tr><tr><td>Chloride</td><td>Less than 30 ppm (mg/L)</td></tr><tr><td>pH</td><td>7.0 to 8.5</td></tr><tr><td>Alkalinity</td><td>Less than 50 ppm (mg/L)</td></tr><tr><td>Silica</td><td>Less than 12 ppm (mg/L)</td></tr><tr><td>Total Dissolved Solids (tds)</td><td>Less than 60 ppm</td></tr></table>			Contaminant	Inlet Water Requirements (untreated water)	Free Chlorine	Less than 0.1 ppm (mg/L)	Hardness	Less than 3 gpg (52 ppm)	Chloride	Less than 30 ppm (mg/L)	pH	7.0 to 8.5	Alkalinity	Less than 50 ppm (mg/L)	Silica	Less than 12 ppm (mg/L)	Total Dissolved Solids (tds)	Less than 60 ppm
Contaminant	Inlet Water Requirements (untreated water)																						
Free Chlorine	Less than 0.1 ppm (mg/L)																						
Hardness	Less than 3 gpg (52 ppm)																						
Chloride	Less than 30 ppm (mg/L)																						
pH	7.0 to 8.5																						
Alkalinity	Less than 50 ppm (mg/L)																						
Silica	Less than 12 ppm (mg/L)																						
Total Dissolved Solids (tds)	Less than 60 ppm																						
CLEARANCE REQUIREMENTS																							
LEFT 6" (152mm) RECOMMENDED SERVICE ACCESS: 18" (457mm) 20" (508mm) FROM HEAT PRODUCING EQUIPMENT RIGHT 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT BACK 4" (102mm) BOTTOM: 5-1/8" (130mm) FOR LEGS																							
INSTALLATION REQUIREMENTS																							
<ul style="list-style-type: none">• Oven must be installed level.• Hood installation is required.• Water supply shut-off valve and back-flow preventer when required by local code.																							
ELECTRICAL (DEDICATED CIRCUIT REQUIRED)																							
MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG																
10•10ES Touch	208 – 240	1*	60	70.0 - 79.2	14.5 - 19.0	AWG 3	no cord or plug																
	208 – 240	3	60	40.2 - 45.7/ph	14.5 - 19.0	AWG 6	no cord or plug																
	380 – 415	3	50/60	22.1 - 26.5/ph	14.5 - 19.0	AWG 10	no cord or plug																
	440 – 480	3*	60	19.0 - 22.8/ph	14.4 - 19.0	AWG 8	no cord or plug																
10•10ES	208 – 240	1*	60	67.0 - 77.0	14.5 - 19.0	AWG 3	no cord or plug																
	208 – 240	3	60	38.5 - 44.0/ph	13.9 - 18.4	AWG 6	no cord or plug																
	380 – 415	3	50/60	21.5 - 25.6/ph	13.9 - 19.0	AWG 10	no cord or plug																
	440 – 480	3*	60	20.0 - 22.0/ph	15.4 - 18.4	AWG 8	no cord or plug																

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT			CAPACITY		
NET	385 lb	(175 kg)	FULL-SIZE PANS:	20" x 12" x 2-1/2"	Ten (10)
SHIP	525 lb	(238 kg)		530 x 325 x 65mm	Ten (10)
CRATE DIMENSIONS: (L x W x H)			GN 1/1:	650 x 530 x 65mm	Five (5)
56" x 45" x 51"			GN 2/1:	18" x 13" x 1"	Ten (10)
(1422 x 1143 x 1295mm)			HALF-SIZE SHEET PANS:* ON WIRE SHELVES ONLY		
			120 lb (54 kg) MAXIMUM		
			VOLUME MAXIMUM: 75 quarts (95 liters)		

*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY



CombiTouch



Deluxe



Standard



S-Control

10•10ES SERIES

COMBITHERM®

COMBIoven



Steam Mode

- Automatic steaming at 212°F (100°C).
- Quick steaming.
 - Touch — 213°F to 250°F (101°C to 121°C).
 - Deluxe, Standard, S-Control — 213°F to 248°F (101°C to 120°C).
- Low temperature steaming for poaching or proofing.
 - Touch — 85°F and 211°F (29°C and 99°C).
 - Deluxe, Standard, S-Control — 86°F and 211°F (30°C and 99°C).



Combination Mode

- Combines steam and convection modes for faster production and better moisture retention.
- Improves yield, quality and shelf life.
- Automatic humidity control.
 - Touch — 212°F to 485°F (100°C to 252°C).
 - Deluxe, Standard, S-Control — 212°F to 482°F (100°C to 250°C).



Convection Mode

- Cooking, roasting, baking and finishing applications.
 - Touch — 85°F to 485°F (29°C to 252°C).
 - Deluxe, Standard, S-Control — 86°F to 482°F (30°C to 250°C).



Retherm Mode

- Bulk food or plated meal reheating with automatic steam injection.
 - Touch — 245°F to 320°F (118°C to 160°C).
 - Deluxe, Standard, S-Control — 248°F to 320°F (120°C to 160°C).
- Automatic humidity control.



Gold-n-Brown™

- Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning.
 - Touch — Six levels of Gold-n-Brown are featured.



Moisture Injection

- A quick burst of moisture can be added with a touch of a button at any time when cooking in the convection mode.



HACCP Data Access (CombiTouch only)

- Records cooking mode, time and temperature completed within a two week time period. The information is captured in a text format and can be downloaded to a USB device.

OPTIONS & ACCESSORIES			
<input type="checkbox"/>	COMBIGUARD™ BWS BLENDED WATER SYSTEM (INCLUDES 50 GALLON TANK, 1 MEMBRANE & 3 FILTERS)	FI-28727	
<input type="checkbox"/>	COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE AMS-QT	FI-29316	
<input type="checkbox"/>	COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE SCLX2-Q	FI-29317	
<input type="checkbox"/>	COMBIGUARD™ BWS REPLACEMENT PREFILTER FILTER CARTRIDGE CTO-Q	FI-29318	
<input type="checkbox"/>	COMBIGUARD™ 10 TRIPLE-GUARD WATER FILTRATION SYSTEM (INCLUDES 1 CARTRIDGE)	FI-23014	
<input type="checkbox"/>	COMBIGUARD™ 10 TRIPLE-GUARD REPLACEMENT FILTER	FI-26356	
<input type="checkbox"/>	COMBIGUARD™ 20 TRIPLE-GUARD WATER FILTRATION SYSTEM (FOR STACKED UNITS, INCLUDES 1 CARTRIDGE)	FI-28728	
<input type="checkbox"/>	COMBIGUARD™ 20 TRIPLE-GUARD REPLACEMENT FILTER (FOR STACKED UNITS)	FI-28744	
<input type="checkbox"/>	COMBITHERM CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS		
	➔ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750	
<input type="checkbox"/>	COMBICLEAN® TABLETS — SPECIALLY FORMULATED FOR COMBITHERM OVENS		
	➔ 90 PACKETS EACH CONTAINER	CE-28892	
<input type="checkbox"/>	EXTENDED ONE-YEAR WARRANTY	CONTACT FACTORY	
<input type="checkbox"/>	FRY BASKET, 12" x 20" (325mm x 530mm)	BS-26730	
<input type="checkbox"/>	GRILLING GRATE, 12" x 20" (325mm x 530mm)	SH-26731	
<input type="checkbox"/>	POULTRY GREASE TRAY WITH DRAIN: 1-1/2" (38mm) DEEP	4757	
POULTRY ROASTING RACKS:			
<input type="checkbox"/>	6 CHICKEN CAPACITY, SELF-TRUSSING — FITS IN SIDE RACKS: 3 RACKS PER OVEN	5014438	
<input type="checkbox"/>	6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 3 RACKS PER OVEN	SH-23000	
<input type="checkbox"/>	8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 3 RACKS PER OVEN	SH-23619	
<input type="checkbox"/>	10 CHICKEN CAPACITY — FITS IN SIDE RACKS: 3 RACKS PER OVEN	SH-22634	
<input type="checkbox"/>	PROBE, SOUS VIDE	PR-34747	
<input type="checkbox"/>	SCALE FREE™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889	
<input type="checkbox"/>	SERVICE START-UP CHECK AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER	SPECIFY AS REQUIRED	
<input type="checkbox"/>	SHELF, STAINLESS STEEL WIRE	SH-2903	
STAND, STAINLESS STEEL (H x W x D):			
<input type="checkbox"/>	➔ STATIONARY WITH SHELF	29-7/16" x 35-7/16" x 20-5/16" (746mm x 900mm x 516mm)	5006184
<input type="checkbox"/>	➔ STATIONARY WITH PAN SLIDES & SHELF	29-7/16" x 35-7/16" x 20-5/16" (746mm x 900mm x 516mm)	5006185
<input type="checkbox"/>	➔ MOBILE WITH SHELF	32-1/16" x 35-7/16" x 20-5/16" (815mm x 900mm x 516mm)	5006188
<input type="checkbox"/>	➔ MOBILE WITH PAN SLIDES & SHELF	32-1/16" x 35-7/16" x 20-5/16" (815mm x 900mm x 516mm)	5006189
<input type="checkbox"/>	➔ STATIONARY	37-3/4" x 35-7/16" x 20-5/16" (957mm x 900mm x 516mm)	5006181